

## AMENDED CLAIMS

[received by the International Bureau on 25 July 2005 (25.07.2005);  
original claims 1-15 replaced by amended claims 1-14 (2 pages)]

1. A liquid product, which is water- or milk-based and which comprises living micro-organisms, characterised in that the liquid product has a shelf-life of at least 1 month at 10°C, during which the pH of the product decreases less than 2 points and/or the amount of living bacteria decreases less than 2 log-units and which is free of carbohydrates that can be metabolised by the micro-organisms.
2. The product according to Claim 1, which is characterised in that it comprises milk proteins, lactose and/ or other milk or milk-derived solids.
3. The product according to Claim 1 or 2, wherein the micro-organisms cannot use lactose as a nutrient.
4. The product according to Claim 1, wherein the micro-organism is a strain selected from the group of genders consisting of *Lactobacillus*, *Bifidobacterium*, *Streptococcus*, *Lactococcus*, *Enterococcus* and mixtures of these.
5. The liquid product according to Claim 1, wherein the shelf life of the product is at least 1 month at 20°C during which the product experiences a decrease in pH of less than 2 points and during which the loss of living bacteria is less than 2 log-units.
6. The product according to any of the preceding Claims, wherein the micro-organism is a probiotic.
7. The liquid product according to any of the preceding Claims, which has, at the beginning of shelf life, a pH of 4 or above.
8. A method for manufacturing a liquid, water- or milk-based delivery system for micro-organisms, which is shelf stable for at least 1 month at 10°C, the method comprising the steps of:  
fermenting a medium to obtain a biomass of living micro-organisms,  
adding the biomass to a water-based liquid which is free of carbohydrates that can be metabolised by the micro-organism.

9. The method according to Claim 8, wherein the step of fermenting a medium is conducted for at least 7 hours at above 30°C.
10. A method for providing to a consumer living micro-organisms in a water-  
5 or milk based liquid, the method comprising the step of administering to a consumer the product according to any of Claims 1-3.
11. Use of micro-organisms in water- or milk based liquid, shelf-stable products.  
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12. A liquid product, providing benefits of living probiotics, whereby the product can be stored at temperatures above 10°C for at least one month.
13. A method for providing to an individual benefits of living probiotics, the  
15 method comprising the step of providing to the individual the product according to any of Claims 1-7 or 12.
14. A method for distributing living micro-organism in a consumable form, the method comprising the steps of distributing the product according to any of  
20 Claims 1-7 or 12.